



Community Garden 3231 Newsletter March 2014

2014 Working Bees

**1st and 3rd Sunday of the
month from 9:30am
This Sunday March 16
April 6 and 20**

Isn't our garden looking fantastic! The last 2 working bees were very productive with the usual mix of work, conversation, food and laughter. The pizza oven swung into action at the last bee and lots of fantastic pizzas were produced and consumed. The oven was still hot in the evening and Terrence and Alex had roast chicken for dinner! Look out for more pizzas.

This Sunday will be a garlic planting extravaganza. Come along and plant garlic and prepare other beds for peas, carrots, beetroot, broccoli, cabbage etc etc. There will also be lots of cucumbers, zucchini and tomatoes to harvest. Talking about tomatoes – it has been a disappointing season but green tomatoes are still good for salads, relish and lots more. A recipe is below – do you have any good green tomato recipes?





News from the garden



Sue and Jo have had an amphibious visitor. Is anyone good at identifying amphibians? Frogs are considered important indicators of environmental health as they are sensitive to many chemicals. Just goes to show how great our garden is.



They also harvested 7.5kg of potatoes from their plot the other day – our garden is incredibly productive!

Controlling cabbage moth caterpillars

As the weather gets cooler, the number of lady birds has decreased, but the cabbage moths are still very busy laying eggs that hatch into voracious caterpillars. A safe way of stopping the very hungry caterpillars is to use Dipel. It is a natural product of *Bacillus thuringensis*, bacteria that contain a crystal that is toxic to animals with alkaline stomachs. Since only a few insects have alkaline stomachs, it is harmless for birds, bees and other animals. The caterpillar needs to ingest the bacteria so the leaves need to be well coated. It's a good idea to spray the underside of the leaves as



it washes off fairly easily. It takes a day or two to work, so if you see any caterpillars, it's still best to pick them off and feed them to the birds.

Green Tomato Recipe Luke Nguyen's Burmese Green tomato Salad

Ingredients

5 green tomatoes, finely sliced
3 asian shallots, sliced and soaked in water for 10 minutes
a handful of sliced coriander
2 tsp black sesame
2 tsp ground roasted peanuts
1 tsp dried chilli flakes
3 tsp garlic oil
pinch salt

½ tsp fried garlic to garnish
1 red chilli sliced for garnish

Instructions

In a bowl, combine the tomatoes, shallots, coriander, black sesame, peanuts, chilli flakes, garlic oil and salt. Mix well.
Garnish with the fried garlic, sliced red chilli and extra coriander to serve.

Upcoming Events

- | | |
|----------------|---|
| March 14 | Raw Food Demonstration and rawsome lunch, Aireys Inlet Hall. Contact Stephen 0457 006 861 or Virginia 0409 179 120 for details. |
| March 16 | Working Bee: from 9:30. Bring garden tools and either a plate to share or gold coin |
| April 6 and 20 | Working Bee |
| April 20 | Fund raising at Anglesea Easter Market. |